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CARE OF THE CREAM SEPARATOR

By H. A. RUEHE

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By H. A. RUEHE, ASSOCIATE IN DAIRY MANUFACTURES

Which separator is the best? This question is asked over and over again by all who have occasion to use a separator. It is also a most difficult question to answer; in fact, there is no single answer to it. There are a great many different makes of separators on the market, and most of them will do efficient skimming if they are run and cared for properly. If a separator fails to do good work, it is more often the fault of the operator than the construction of the machine. No matter how well a separator may be constructed, if it is abused by improper usage it will soon fail to do properly the work for which it was designed.

The following suggestions may be of help to separator operators:

1. Set the separator level on a solid foundation and bolt it down firmly. It is well to have a piece of rubber packing under each leg of the separator to serve as a cushion for absorbing vibration.
2. See that all bearings are clean and well lubricated at all times. Clean the bearings occasionally with gasoline or kerosene to remove all grease that may have become gummy and thus prevent proper lubrication.
3. Use only the best hand-separator oil. Never use common machine oil.
4. Be sure to turn the separator at the proper speed. Time it with a watch or speed indicator.
5. In cold weather run about a gallon of warm water thru the bowl to warm it before turning on the milk.
6. Separate the milk as soon after milking as possible, for the milk is then warm and in good condition to secure a clean separation. No separator will skim cold milk as well as warm milk. The milk should be at least 75° Fahrenheit in temperature.
7. When thru skimming, flush the bowl with about two quarts of the skim milk. In cold weather, warm water may flush the machine more effectively.
8. Wash the separator each time it is used. Wash all separator parts first with moderately warm water containing washing soda. When all parts are clean, scald with boiling water and place parts in a warm oven to dry. Be sure that the oven is not too hot, as it is liable to melt the tin plating

from the bowl parts. Allowing the separator to go unwashed not only causes the bowl parts to deteriorate but also injures the quality of the cream. It is a filthy practice.

9. When a separator is running, the bowl should spin like a top, with no vibration. If the bowl does vibrate, examine the bearings to see if they are loose or worn.